

THE

PROMONTORY

HEARTH
TO
TABLE

Small

SMOKED FETA 9

marinated olives, baguette (v)

MEZZE SPREAD 10

hummus, eggplant, olive tapenade (v)

CHICKEN WINGS 10

mumbo sauce, pickled jalapeño (gf)

CHICKPEA FRIES 5

charmoula ketchup (v)

CHICKEN LIVER MOUSSE TOAST 12

blueberry jam, bacon, fines herbs

HEARTH GRILLED OYSTERS 9

parmesan, garlic, butter

Sides

ROASTED BRUSSELS SPROUTS (v) (gf) 7

GRILLED BROCCOLINI (v) 7

CHEESE GRITS (gf) 7

COLLARD GREENS 7

POMMES AU GRATIN (v) (gf) 7

Medium

HOUSE SALAD 9

Green Goddess, pickled onion, pine nut (v)(gf)

SMOKED TROUT CAESAR 14

grilled romaine, white anchovy, potato chips

PIEROGI RAVIOLI 14

shishito pepper, pearl onion, lemon butter (v)

MOULES FARCIES 16

mussels, smoked buerre de fruits de mer

KALBI SHORT RIBS 16

soy caramel, cashew, shishito

PRAWNS DEJONGHE 14

buerre monte, herb breadcrumbs, toasted
ciabatta

OLD WORLD SCALLOPS 17

wheat berries, sunchoke purée, apple, plantain tuile

Large

SLAGEL FARMS CHEESEBURGER 15

American cheese, comeback sauce, house pickle, fries
Substitute chickpea fries +4
Add thick-cut bacon +4

WILD MUSHROOM RISOTTO 21

Caso Bolo cheese, truffle oil, 90 minute egg (gf)
(v)

PAPPARDELLE ARRABIATTA 18

spicy heirloom tomato sauce, patty pan squash,
bonito & nori breadcrumbs

GUMBO 28

prawns, lump crab, turkey sausage, smoked turkey,
white rice, cornbread, charred okra

GREEN CIRCLE FARMS CHICKEN 23

farro, preserved fruit mostarda, rosemary chicken
jus

FLORIDA CATFISH 25

kuri squash purée, golden lentile, root vegetables
(gf)

NEW YORK STRIP STEAK 28

roasted onion jus, seasonal vegetables (gf)

DINNER

Sun-Thu 5-11pm

Fri-Sat 5pm-1am

LUNCH

Mon-Fri

11am-3pm

BRUNCH

Sat-Sun

9am-3pm

EXECUTIVE CHEF Bernard Bennett

20% gratuity will be added to parties of eight or more
Consuming raw or undercooked meats, eggs, or shellfish may
increase your risk of foodborne illness